



A Joint Statement Issued from Utah's  
Environmental and Public Health Agencies

## News Release

For Immediate Release:  
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Contact:  
Jana Kettering  
Public Information Officer  
Utah Department of Health  
801-538-6339

### **Olympic Theater Food Inspections Standardized for Olympics**

(Salt Lake City, UT) – To help ensure food safety during the Olympics, food vendors and food inspectors will be *“eating off the same plate.”* Food safety regulations vary from county to county. To reduce confusion for vendors and inspectors who try to ensure compliance, food sanitation policies and procedures are now standardized across the Olympic Theater for the Salt Lake City 2002 Winter Olympic and Paralympic Games.

Local health departments remain responsible for issuing and enforcing food vendor permits. Additionally, six local health departments and three state agencies developed a standardized Olympic Food Service Inspection Report to be used in conjunction with the Model Food Code. This new report will be used at all Olympic venues, community mass gathering events and many restaurants.

Local health department officials will inspect Olympic venues up to two or three times each day. As problems are identified and resolved, inspections may be reduced to once per day. Community and mass gathering events where food will be served, such as festivals and concerts, will be closely inspected. Events serving perishable food products like meat and dairy items will be monitored closely.

Once inspection reports are complete, they are immediately entered into a database and analyzed. Local health departments will identify, track, and handle problems within 24 hours. The UDOH will analyze Olympic Theater-wide data each day, noting any trends. Local health departments will respond accordingly.

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The Food and Drug Administration (FDA) will conduct food inspection efforts in the Olympic Village under the direction of the Salt Lake Valley Health Department. The Utah Department of Agriculture and Food, Hill Air Force Base, and Army Reserve personnel will provide extra assistance to local health departments if necessary. All food inspectors are licensed by the State of Utah as Environmental Health Scientists. Each inspector is trained in the FDA food code, facility plan reviews, food-borne illness, outbreak investigation, enforcement, inspection procedures and Olympic protocols.

The planning process for Olympic food sanitation began in September, 1996 following the Atlanta Games. In 1998, a group of state, local and federal government food safety experts, Compass USA, Salt Lake Organizing Committee and the food industry began identifying and implementing food safety procedures. Those involved in the planning were:

Utah Department of Health

Utah Department of Agriculture and Food

Davis County Health Department

Salt Lake Valley Health Department

Summit County Health Department

Utah County Health Department

Wasatch County Health Department

Weber-Morgan Health Department

Food and Drug Administration

In partnership with:

SLOC

Compass USA

Utah Food Industry Association

Utah Restaurant Association

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